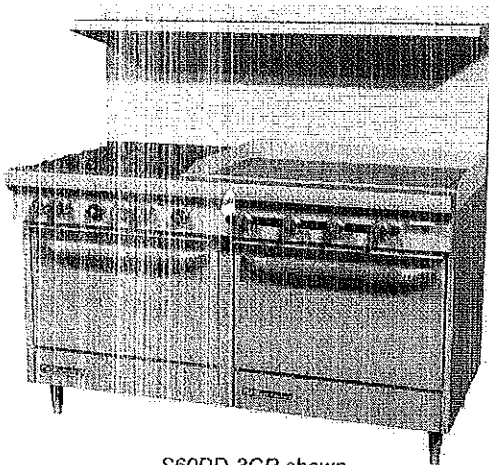




S-SERIES RESTAURANT RANGE 60" SERIES



S60DD-3GR shown

Standard Exterior Features

- 60-3/4" wide open top with stainless steel front, sides and removable shelf.
- 28,000 BTU NAT (24,000 BTU LP) PATENTED, one-piece cast iron, non-dog burners with Lifetime Warranty.
- Stainless steel front, sides and removable shelf.
- 1/2" smooth, polished steel griddle plate with raised sides on 24" and 36" wide griddles [available in manual or thermostatic, left (L) or right (R)]
- 1" smooth, polished steel griddle plate with raised sides on 48" wide griddles
- 4" Stainless steel front rail with closed, welded end caps
- Individual, removable cast iron grate tops (rear holds up to 14" stock pot).
- Two (2) removable, one-piece crumb drawer under burners
- Metal knobs w/ red stripe
- Hinged, lower valve panel
- Quadrant spring doors with ergonomic chrome handle
- 6" stainless steel, adjustable legs
- Factory installed pressure regulator

- ☐ S60DD-2G/T - 6 Burners, 24" Griddle, 2 Standard Ovens
- ☐ S60AA-2G/T - 6 Burners, 24" Griddle, 2 Convection Ovens
- ☐ S60AD-2G/T - 6 Burners, 24" Griddle, 1 Convection Oven, 1 Standard Oven
- ☐ S60DC-2G/T - 6 Burners, 24" Griddle, 1 Standard Oven, 1 Cabinet
- ☐ S60AC-2G/T - 6 Burners, 24" Griddle, 1 Convection Oven, 1 Cabinet
- ☐ S60CC-2G/T - 6 Burners, 24" Griddle, 2 Cabinets
- ☐ S60DD-3G/T - 4 Burners, 36" Griddle, 2 Standard Ovens
- ☐ S60AA-3G/T - 4 Burners, 36" Griddle, 2 Convection Ovens
- ☐ S60AD-3G/T - 4 Burners, 36" Griddle, 1 Convection Oven, 1 Standard Oven
- ☐ S60DC-3G/T - 4 Burners, 36" Griddle, 1 Standard Oven, 1 Cabinet
- ☐ S60AC-3G/T - 4 Burners, 36" Griddle, 1 Convection Oven, 1 Cabinet
- ☐ S60CC-3G/T - 4 Burners, 36" Griddle, 2 Cabinets
- ☐ S60DD-4G/T - 2 Burners, 48" Griddle, 2 Standard Ovens
- ☐ S60AA-4G/T - 2 Burners, 48" Griddle, 2 Convection Ovens
- ☐ S60AD-4G/T - 2 Burners, 48" Griddle, 1 Convection Oven, 1 Standard Oven
- ☐ S60DC-4G/T - 2 Burners, 48" Griddle, 1 Standard Oven, 1 Cabinet
- ☐ S60AC-4G/T - 2 Burners, 48" Griddle, 1 Convection Oven, 1 Cabinet
- ☐ S60CC-4G/T - 2 Burners, 48" Griddle, 2 Cabinets

Standard Oven Features (D)

- 35,000 BTU space saver oven with snap action thermostat adjustable for 1750F to 5500F
- U-shaped heavy duty oven burner
- Equipped with flame failure safety device
- Large 26" wide x 26-1/2" deep oven with all oven cavity parts enameled
- Four sides and top of oven insulated with heavy, self-supporting block type rock wool with oven baffle assembly
- 2-position rack guides with one removable rack

Convection Oven Features (A)

- 35,000 BTU space saver oven with snap action thermostat adjustable for 1750F to 5500F
- U-shaped heavy duty oven burner.
- Equipped with flame failure safety device
- Large 26" wide x 26-1/2" deep oven with all oven cavity parts enameled
- Four sides and top of oven insulated with heavy, self-supporting block type rock wool with oven baffle assembly
- 1/2 hp, 1710 rpm, 60 cycle, 115V AC high efficiency, permanent split phase motor.
- On/Off switch to allow CO base to operate as a standard oven.
- 5-position rack guides with two (2) removable racks

Cabinet Base Features (C)

- Aluminized cabinet base. Optional no-charge doors that open from the center available.

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- | | | |
|---|---|--|
| <input type="checkbox"/> Casters - all swivel - front with locks | <input type="checkbox"/> Restraining device | <input type="checkbox"/> Cabinet base doors (No charge) |
| <input type="checkbox"/> 10" flue riser | <input type="checkbox"/> Extra oven racks | <input type="checkbox"/> Various salamander & cheesemelter mounts available (Please contact factory) |
| <input type="checkbox"/> 3/4" quick disconnect with flexible hose - complies with ANSI Z 21.39 (Specify 3ft, 4ft or 5ft). | <input type="checkbox"/> Auxiliary griddle plates | |

BIDDING SPECIFICATION

The unit shall be a 60-3/4" wide, S-Series Restaurant Range with the exterior constructed of stainless steel and shall have a 4" stainless steel front rail with closed, welded end caps. The unit shall have 6" stainless steel, adjustable legs. The unit shall come with a 22.5" high stainless steel flue riser with single shelf. The unit shall come with a factory installed regulator.

OPEN TOP - The unit shall have 28,000 BTU NAT (24,000 BTU LP) open top burners with individual, removable cast iron grate tops.

2G/T - The unit shall have a 24", smooth, polished 1/2" thick steel griddle plate with raised sides, to include three (3) 16,000 BTU burners. [specify left (L) or right (R) side]

3G/T - The unit shall have a 36", smooth, polished 1/2" thick steel griddle plate with raised sides, to include four (4) 16,000 BTU burners. [specify left (L) or right (R) side]

4G/T - The unit shall have a 48", smooth, polished 1" thick steel griddle plate with raised sides, to include five (5) 16,000 BTU burners.

D - The unit shall have a 35,000 BTU standard oven with snap action thermostat, adjustable from 1750 F to 5500 F. The interior shall be enameled and measure 26" wide X 26.5" deep X 14" high, and includes 2-position rack guides with one removable rack.

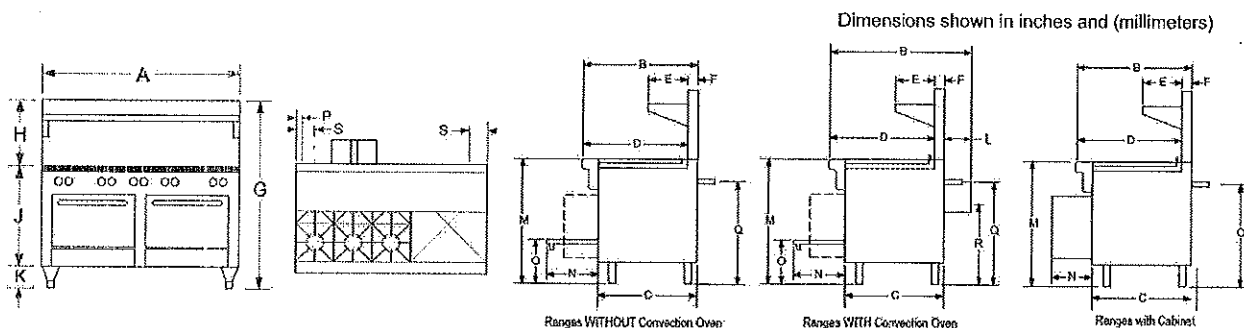
A - The unit shall have a 35,000 BTU convection oven with snap action thermostat, adjustable from 1750 F to 5500 F. The unit shall include a 1/2 hp split phase motor with on/off switch to allow CO base to operate as a standard oven. The interior shall be enameled and measure 26" wide X 24" deep X 14" high, and includes 5-position rack guides with two removable racks.

C - The unit shall have an aluminized cabinet base without doors. Optional, no-charge doors that open from the center available.



Approval Notes: _____

Models: ☐ S60DD-2G/T ☐ S60AA-2G/T ☐ S60AD-2G/T ☐ S60DC-2G/T ☐ S60AC-2G/T ☐ S60CC-2G/T
☐ S60DD-3G/T ☐ S60AA-3G/T ☐ S60AD-3G/T ☐ S60DC-3G/T ☐ S60AC-3G/T ☐ S60CC-3G/T
☐ S60DD-4G/T ☐ S60AA-4G/T ☐ S60AD-4G/T ☐ S60DC-4G/T ☐ S60AC-4G/T ☐ S60CC-4G/T



DIMENSIONS

MODEL	EXTERIOR											COOK TOP	DOOR OPENING	OVEN BOTTOM	3/4" GAS CONNECTION		ELECTRIC	
	WIDTH A	DEPTH B	C	D	E	F	G	H	J	K	L				P*	Q	R	S
S60DD - 2G/T, 3G/T, 4G/T	60.75" (1543)	34.00" (864)	29.75" (756)	31.00" (787)	10.00" (254)	2.75" (70)	59.50" (1511)	22.50" (572)	31.00" (787)	6.00" (152)	-	37.00" (940)	15.50" (394)	13.00" (330)	3.25" (83)	30.25" (768)	-	-
S60AA - 2G/T, 3G/T, 4G/T	60.75" (1543)	41.75" (1060)	29.75" (756)	31.00" (787)	10.00" (254)	2.75" (70)	59.50" (1511)	22.50" (572)	31.00" (787)	6.00" (152)	8.25" (210)	37.00" (940)	15.50" (394)	13.00" (330)	3.25" (83)	30.25" (768)	24.00" (610)	6.00" (152)
S60CC - 2G/T, 3G/T, 4G/T	60.75" (1543)	34.00" (864)	29.75" (756)	31.00" (787)	10.00" (254)	2.75" (70)	59.50" (1511)	22.50" (572)	31.00" (787)	6.00" (152)	-	37.00" (940)	13.50" (343)	-	3.25" (83)	30.25" (768)	-	-

MODEL	OVEN INTERIOR			GRATE SIZE			CUBIC VOLUME	GRATED WEIGHT
	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
S60DD - 2G/T, 3G/T, 4G/T	26.00" (660)	26.50" (673)	14.00" (356)	67.00" (1702)	45.50" (1158)	75.00" (1905)	132.3 cu. ft 3.75 cu.m.	860 lbs. 390 kg.
S60AA - 2G/T, 3G/T, 4G/T	26.00" (660)	24.00" (610)	14.00" (356)	67.00" (1702)	45.50" (1158)	75.00" (1905)	132.3 cu. ft 3.75 cu.m.	860 lbs. 390 kg.
S60CC - 2G/T, 3G/T, 4G/T	-	-	-	67.00" (1702)	45.50" (1158)	75.00" (1905)	132.3 cu. ft 3.75 cu.m.	860 lbs. 390 kg.

NOTES:

*Gas Connection will be located on opposite side of griddle location (if griddle is located on the left the gas connection will be moved to the right side).

Dimensions shown in inches and (millimeters)

UTILITY INFORMATION

GAS TYPE	BURNERS (BTU/EACH)					
	OPEN TOP BURNER	STANDARD OVEN	CONVECTION OVEN	GRIDDLE		
				24"	36"	48"
NATURAL	28K	35K	35K	3 @ 16K	4 @ 16K	5 @ 16K
LP	24K	35K	35K	3 @ 16K	4 @ 16K	5 @ 16K

- Each unit has a 3/4", male, rear gas connection.
- Minimum inlet pressure - Natural Gas is 7" W.C.
- Propane Gas is 11" W.C.
- Each convection oven is standard 115/60/1 furnished with 6' cord with 3-prong plug. Total max amps is 5.9.
- Optional - 208/60/1, 50/60/1 phase. Supply must be wired to junction box with terminal block located at rear. Total max amps is 2.7.

MISCELLANEOUS

- For installation on combustible floors (with 6" high legs or casters) and adjacent to combustible walls, allow 10" clearance.
- Check local codes for fire, installation and sanitary regulations.
- Clearance to noncombustible construction is 0" for all tops and bases.
- If using Flex-Hose, the I.D. should not be smaller than the I.D. of the manifold of the unit to which it is being connected.
- If casters are used, a restraining device should be used to eliminate undue strain on the flex hose.
- Install under vented hood.
- If the unit is connected directly to the outside flue, an A.G.A approved down draft diverter must be installed at the flue outlet of the oven.

NOTICE:

Southbend has a policy of continuous product research and improvement. We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

DISCLAIMER

- NON-Quarry Tile Floor Policy** - "If installing on any NON-Quarry Tile floor (flooring other than quarry tile, cement or natural stone), contact the factory for installation options as damage due to improper installation is not covered under warranty.
- Oversized Cookware Use Policy** - "Oversized cookware is considered anything 12" in diameter or larger. Larger vessels may be used to straddle over open top grates (although efficiency may be lost when doing so). It is highly recommended when using oversized cookware that its use be limited to the rear portion of the range. IF oversized cookware is used on the front portion and hangs over onto the front rail, excessive heat may be driven and trapped in the front rail and can cause premature damage to the components housed there. This is easily avoided by never allowing cookware to overlap the front rail of the range. Electrical and other components housed in this area should see years of performance under normal intended use."

**INTENDED FOR COMMERCIAL USE ONLY.
NOT FOR HOUSEHOLD USE.**





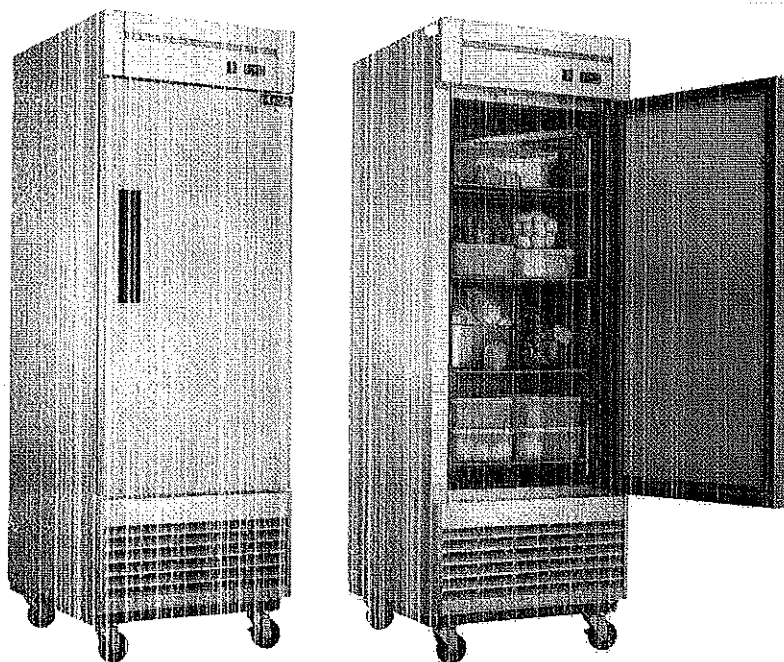
DUKERS
Quality Commercial Refrigeration



REACH IN REFRIGERATOR

D28R

Bottom Mounted / Solid Door



TECHNICAL SPECIFICATIONS

Voltage/Frequency 115V/60Hz
Refrigerant R290
Interior Material Stainless Steel
Exterior Material Stainless Steel
Temperature Range °F 33 ~ 41°F
Compressor Power (HP) 1/5
Nema Config. NEMA5-15P



PRODUCT FEATURES

- ↔ Reversible Doors
- 💡 The compressor is mounted in the bottom for better heat evaporation.
- 📺 Digital temperature controls with LED display for precise adjustment and automatic defrosting system.
- ❄️ Temperatures in the cabinet range from 33 to 41 degrees Fahrenheit
- 🔄 Self closing doors with stay open feature.
- ❄️ R290 Natural Refrigerant promotes faster cool down and efficient energy consumption.
- 📺 Epoxy coated wire shelves.
- 🧼 Stainless steel interior & exterior, sealed interior floors, and rounded cabinet corners for easy cleaning.
- 📺 High quality coated stainless adjustable shelves prevent peel and rust.
- 🔒 Lifetime warranty on hinges.
- 🔄 Adjustable front locking casters.



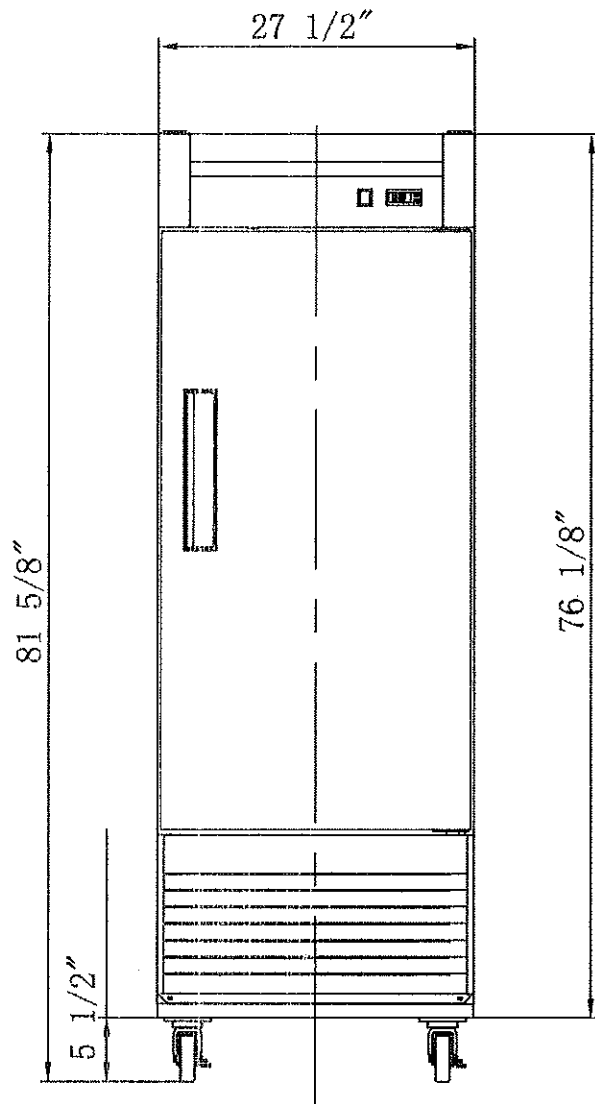
**HIGH QUALITY
STAINLESS STEEL &
ROBUST DESIGN**

1-800-931-8628

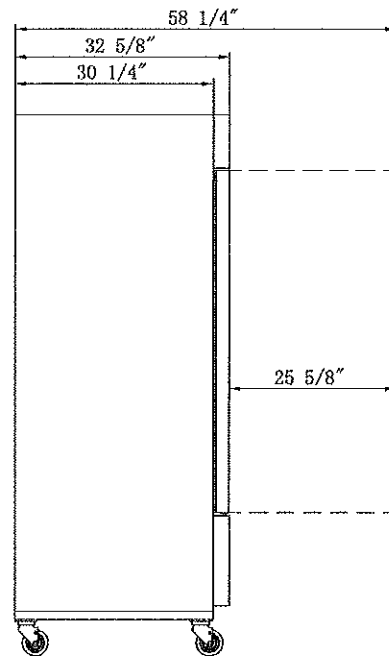
DETAILS & SPECIFICATIONS

D28R

Front View



Side View



MODEL D28R

Rated Voltage	115V
Rated Frequency	60Hz
Total Input Power	260W
Total Current	3.1A
Total Capacity	17.79 cu.ft
Climatic Category	4-5
Protection Type	I
Design Pressure High Side	300 PSIG
Design Pressure Low Side	150 PSIG
Insulation Blowing Gas	C-Pentane
Refrigerant	R290/3.17 oz

MODEL	EXTERNAL DIMENSION WXDXH (INCHES)	PACKAGING DIMENSION WXDXH (INCHES)	PRODUCT NET WEIGHT	# OF SHELVES	40HQ CONTAINER CERT.
D28R	27 1/2 x 32 5/8 x 80 3/8	29 1/8 x 34 1/4 x 84 3/8	286 lbs	4	39



115/60/1
NEMA-5-15P

1-800-931-8628



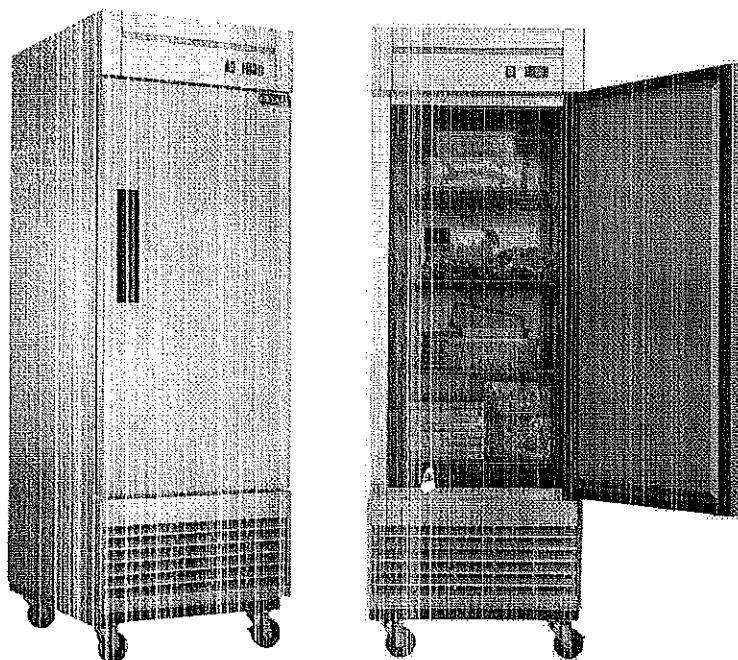
DUKERS
Quality Commercial Refrigeration



REACH IN FREEZER

D28F

Bottom Mounted / Solid Door














TECHNICAL SPECIFICATIONS

Voltage/Frequency 115V/60Hz
Refrigerant R290
Type of Defrost Automatic
Interior Material Stainless Steel
Exterior Material Stainless Steel
Temperature Range °F 0 ~ -8°F
Compressor Power (HP) 1/2
Nema Config. NEMA5-15P



PRODUCT FEATURES

-  Reversible Doors
-  The compressor is mounted in the bottom for better heat evaporation.
-  Digital temperature controls with LED display for precise adjustment and automatic defrosting system.
-  Temperatures in the cabinet range from 0 to -8 degrees Fahrenheit.
-  Self closing doors with stay open feature.
-  R290 Natural Refrigerant promotes faster cool down and efficient energy consumption.
-  Epoxy coated wire shelves.
-  Stainless steel interior & exterior, sealed interior floors, and rounded cabinet corners for easy cleaning.
-  High quality coated stainless adjustable shelves prevent peel and rust.
-  Lifetime warranty on hinges.
-  Adjustable front locking casters.

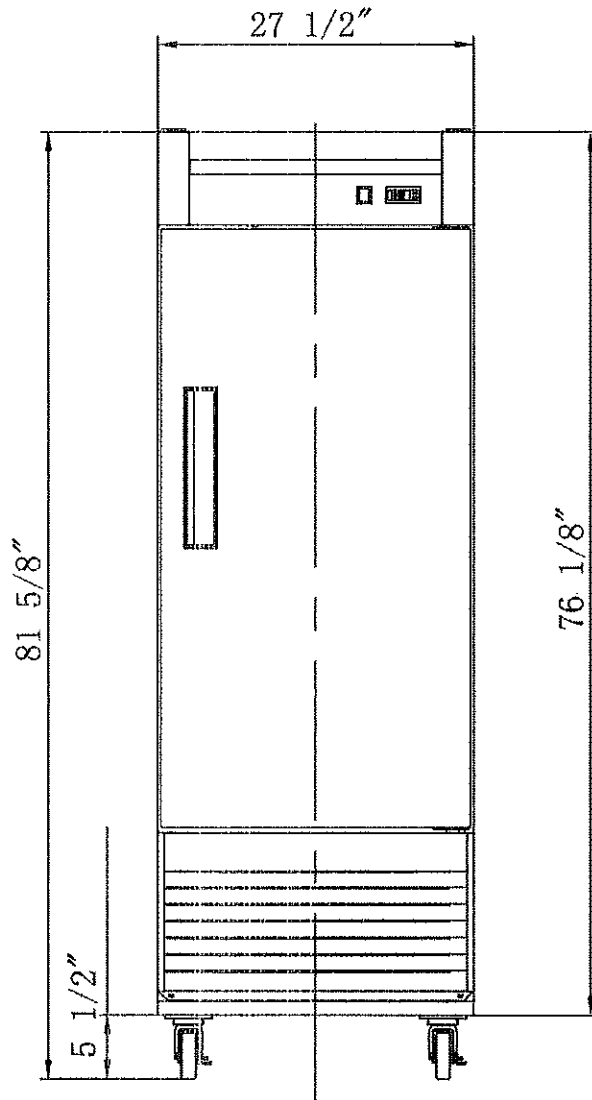


**HIGH QUALITY
STAINLESS STEEL &
ROBUST DESIGN**

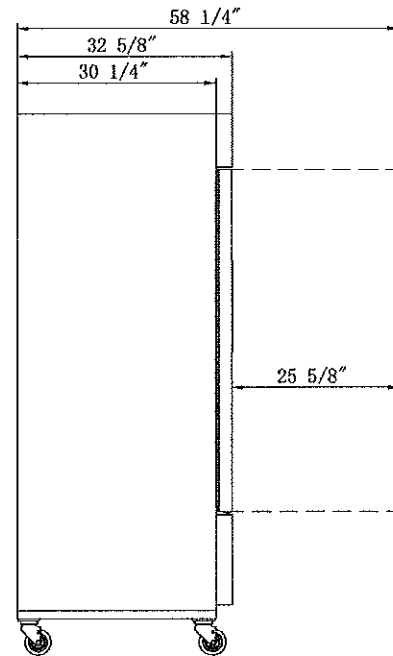
DETAILS & SPECIFICATIONS

D28F

Front View



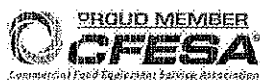
Side View



MODEL D28R

Rated Voltage	115V
Rated Frequency	60Hz
Total Input Power	750W
Total Current	9.5A
Total Capacity	17.79 cu ft
Climatic Category	4-5
Protection Type	I
Design Pressure High Side	300 PSIG
Design Pressure Low Side	150 PSIG
Insulation Blowing Gas	C-Pentane
Refrigerant	R290/4.41 oz

MODEL	EXTERNAL DIMENSION WXDXH (INCHES)	PACKAGING DIMENSION WXDXH (INCHES)	PRODUCT NET WEIGHT	# OF SHELVES	40HQ CONTAINER CERT.
D28F	27 1/2 x 32 5/8 x 80 3/8	29 1/8 x 34 1/4 x 84 3/8	287 lbs	4	39



AutoQuotes



115/80/1
NEMA-5-15P



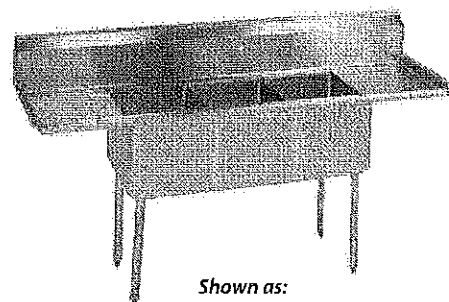
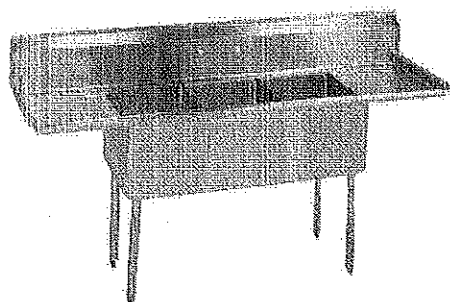
Three Compartment - Double Drainboard

Stainless Steel Compartment Sinks



Use your smart phone
scan the above QR code
visit our website:
www.bk-resources.com

Certifications:



Shown as:
Model #s ending in S

Features:

- 1/4" Pitched Drainboards To Ensure Proper Drainage
- 1 1/2" Rounded Front and Side Edges
- Accommodates 8" On Center Faucets
- Drains Included
- 9" Backsplash

Options:

- Pre-Rinse Units & Faucets
- Lever Drains
- Upgraded Bullet Feet
- Slant Rack Shelf (BK-SSH)
- End Splash (BKS-RES)
- S/S Basket Drain (BKDR-4-304)

Material:

- T-304 18 ga. Stainless Steel Deck & Bowls
- 1 5/8" Galvanized Legs
- Adjustable High Impact Corrosion Resistant Feet

Model #s ending with "S":

- T-304 18 ga. Stainless Steel Deck & Bowls
- Stainless Steel Legs
- Stainless Steel End Bracing
- Adjustable Stainless Steel over Plastic Bullet Feet

Part Number	Unit Size (l x w)	Bowl Dim. (l x w x d)	Sets of Faucet Holes	Drainboard Size	Legs
BKS-3-1416-12-12T	66" x 21 13/16"	14" x 16" x 12"	1	(2) - 12"	Galvanized
BKS-3-1416-12-12TS	66" x 21 12/16"	14" x 16" x 12"	1	(2) - 12"	Stainless Steel w/ End Bracing
BKS-3-15-14-15T	75" x 20 13/16"	15" x 15" x 14"	1	(2) - 15"	Galvanized
BKS-3-15-14-15TS	75" x 20 13/16"	15" x 15" x 14"	1	(2) - 15"	Stainless Steel w/ End Bracing
BKS-3-1620-12-18T	84" x 25 13/16"	16" x 20" x 12"	1	(2) - 18"	Galvanized
BKS-3-1620-12-18TS	84" x 25 13/16"	16" x 20" x 12"	1	(2) - 18"	Stainless Steel w/ End Bracing
BKS-3-1620-14-18T	84" x 25 13/16"	16" x 20" x 14"	1	(2) - 18"	Galvanized
BKS-3-1620-14-18TS	84" x 25 13/16"	16" x 20" x 14"	1	(2) - 18"	Stainless Steel w/ End Bracing
BKS-3-18-12-18T	90" x 23 13/16"	18" x 18" x 12"	1	(2) - 18"	Galvanized
BKS-3-18-12-18TS	90" x 23 13/16"	18" x 18" x 12"	1	(2) - 18"	Stainless Steel w/ End Bracing
BKS-3-18-12-24T	102" x 23 13/16"	18" x 18" x 12"	1	(2) - 24"	Galvanized
BKS-3-18-12-24TS	102" x 23 13/16"	18" x 18" x 12"	1	(2) - 24"	Stainless Steel w/ End Bracing
BKS-3-18-14-18T	90" x 23 13/16"	18" x 18" x 14"	1	(2) - 18"	Galvanized
BKS-3-18-14-18TS	90" x 23 13/16"	18" x 18" x 14"	1	(2) - 18"	Stainless Steel w/ End Bracing
BKS-3-1824-14-24T	102" x 29 13/16"	18" x 24" x 14"	1	(2) - 24"	Galvanized
BKS-3-1824-14-24TS	102" x 29 13/16"	18" x 24" x 14"	1	(2) - 24"	Stainless Steel w/ End Bracing

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PRODUCT DATA SHEET

BK RESOURCES





Three Compartment - Double Drainboard

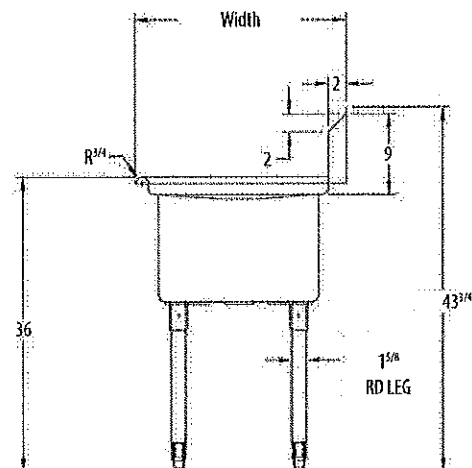
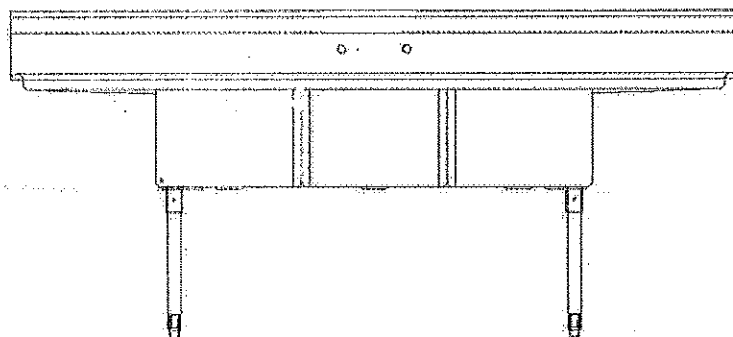
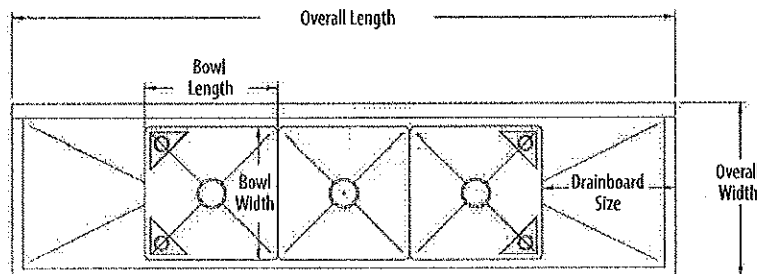
Stainless Steel Compartment Sinks



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... Continued from Previous Page

Part Number	Unit Size (l x w)	Bowl Dim. (l x w x d)	Sets of Faucet Holes	Drainboard Size	Legs
BKS-3-1824-14-18T	90" x 29 ¹³ / ₁₆ "	18" x 24" x 14"	1	(2) - 18"	Galvanized
BKS-3-1824-14-18TS	90" x 29 ¹³ / ₁₆ "	18" x 24" x 14"	1	(2) - 18"	Stainless Steel w/ End Bracing
BKS-3-20-12-18T	96" x 25 ¹³ / ₁₆ "	20" x 20" x 12"	1	(2) - 18"	Galvanized
BKS-3-20-12-18TS	96" x 25 ¹³ / ₁₆ "	20" x 20" x 12"	1	(2) - 18"	Stainless Steel w/ End Bracing
BKS-3-20-14-24T	108" x 25 ¹³ / ₁₆ "	20" x 20" x 14"	1	(2) - 24"	Galvanized
BKS-3-20-14-24TS	108" x 25 ¹³ / ₁₆ "	20" x 20" x 14"	1	(2) - 24"	Stainless Steel w/ End Bracing
BKS-3-2030-12-20T	100" x 35 ¹³ / ₁₆ "	20" x 30" x 12"	1	(2) - 20"	Galvanized
BKS-3-2030-12-20TS	100" x 35 ¹³ / ₁₆ "	20" x 30" x 12"	1	(2) - 20"	Stainless Steel w/ End Bracing
BKS-3-2030-14-24T	108" x 35 ¹³ / ₁₆ "	20" x 30" x 14"	1	(2) - 24"	Galvanized
BKS-3-2030-14-24TS	108" x 35 ¹³ / ₁₆ "	20" x 30" x 14"	1	(2) - 24"	Stainless Steel w/ End Bracing
BKS-3-24-14-24T	120" x 29 ¹³ / ₁₆ "	24" x 24" x 14"	2	(2) - 24"	Galvanized
BKS-3-24-14-24TS	120" x 29 ¹³ / ₁₆ "	24" x 24" x 14"	2	(2) - 24"	Stainless Steel w/ End Bracing



PRODUCT DATA SHEET

BK RESOURCES





RESOURCES

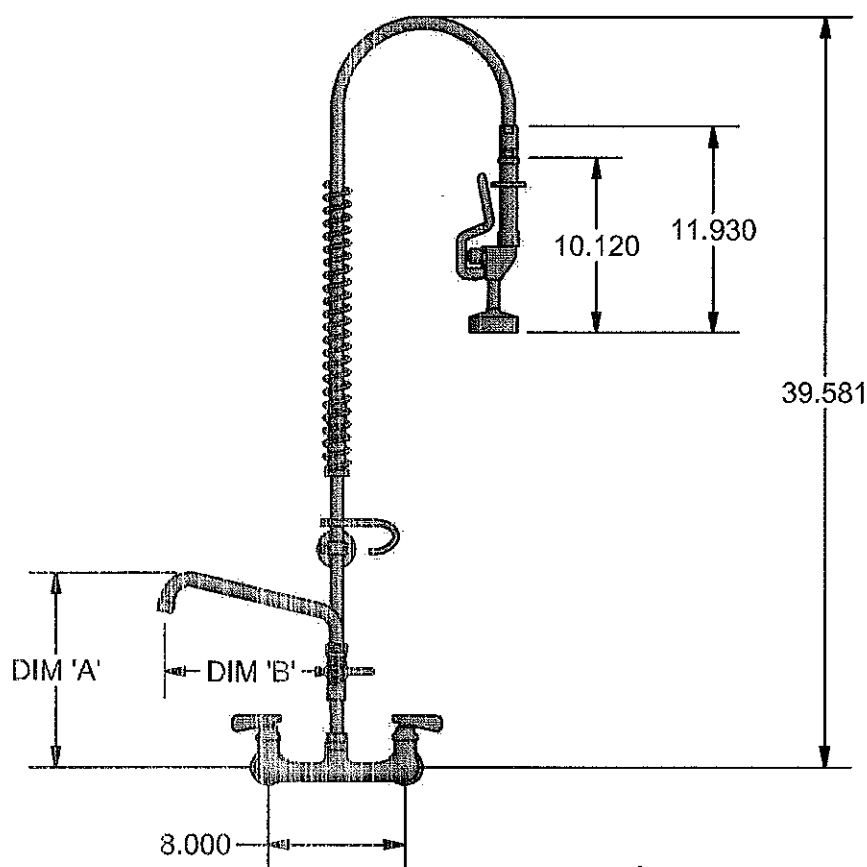
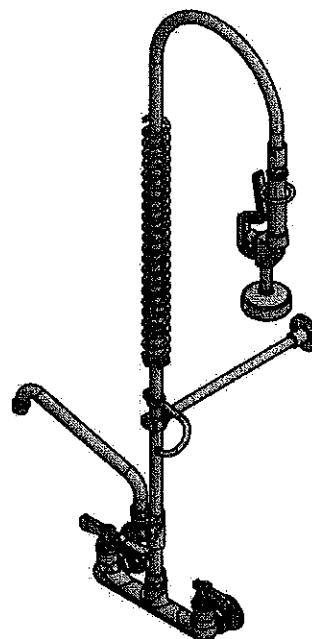
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8" Splash Mount Pre-Rinse

Model: BKF-SMPR-WB-AFXX-G, Lead Free



Product Specifications:

- Triple-Ply Hose Rated to 300 PSI
- 12" Wall Bracket
- 1/4 Turn Ceramic Cartridges
- Integral Check Valves
- Color Coded Hot & Cold Indicators
- 1/2" Female Inlets

Product Detail:

Model Number	DIM. A	DIM. B
BKF-SMPR-AF8-G	10.916"	8.000"
BKF-SMPR-AF10-G	11.386"	10.000"
BKF-SMPR-AF12-G	11.856"	12.000"
BKF-SMPR-AF14-G	12.326"	14.000"

Certifications:



Certified to NSF/ANSI #1
Section 9-G



PRODUCT SPECIFICATION SHEET

RESOURCES

BK



RESOURCES

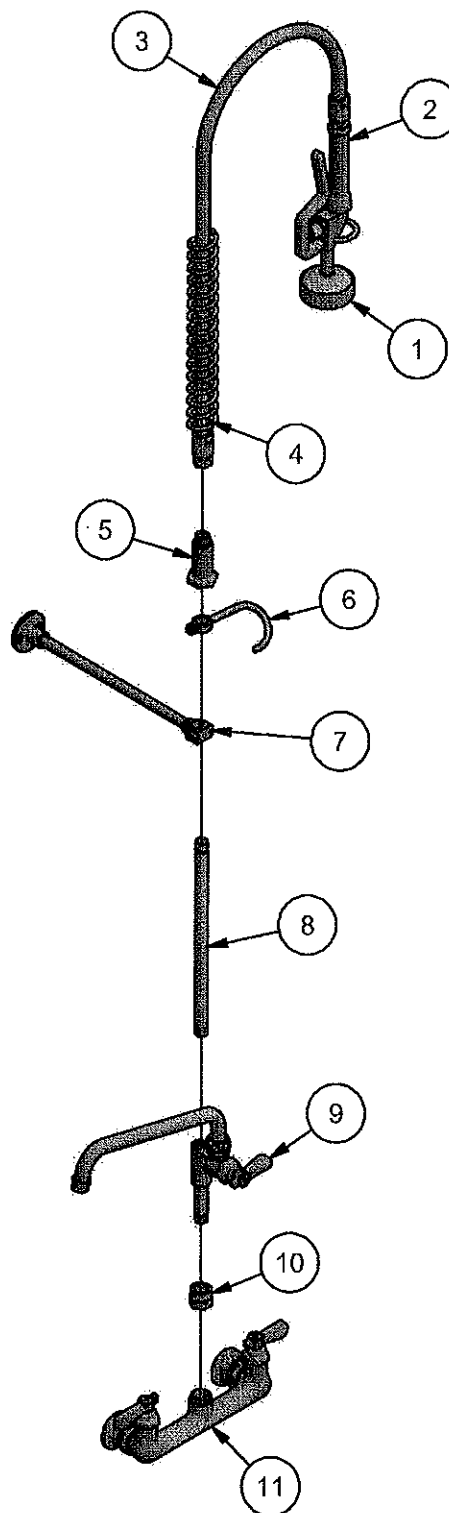
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8" Splash Mount Pre-Rinse

Model: BKF-SMPR-WB-AFXX-G, Lead Free

WARRANTED
3 YEARS

OptiFlow
SERIES



Exploded Parts Detail:

Diagram #	Quantity	Part Number	Description
1	1	BK-PRV-1-G	1.0 GPM Spray Head
2	1	BKH-HANDLE	Pre-Rinse Spray Handle
3	1	BKH-44-G	Spray Hose
4	1	BK-PR-SPRING	Hose Spring
5	1	BK-PR-SPR	Hose Retainer
6	1	BK-PR-SHR	Spray Valve Retainer
7	1	BK-PR-WB	Wall Bracket
8	1	BK-PR-18RP-G	18" Riser Pipe
9	1	BKF-AF-XX-G	Add-A-Faucet w/ Swing Spout
10	1	BK-PR-ADP	Pre-Rinse Adapter
11	1	BKF-XX-G	Faucet Body

PRODUCT SPECIFICATION SHEET

RESOURCES





RESOURCES

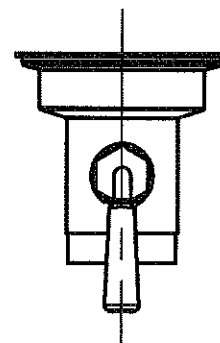
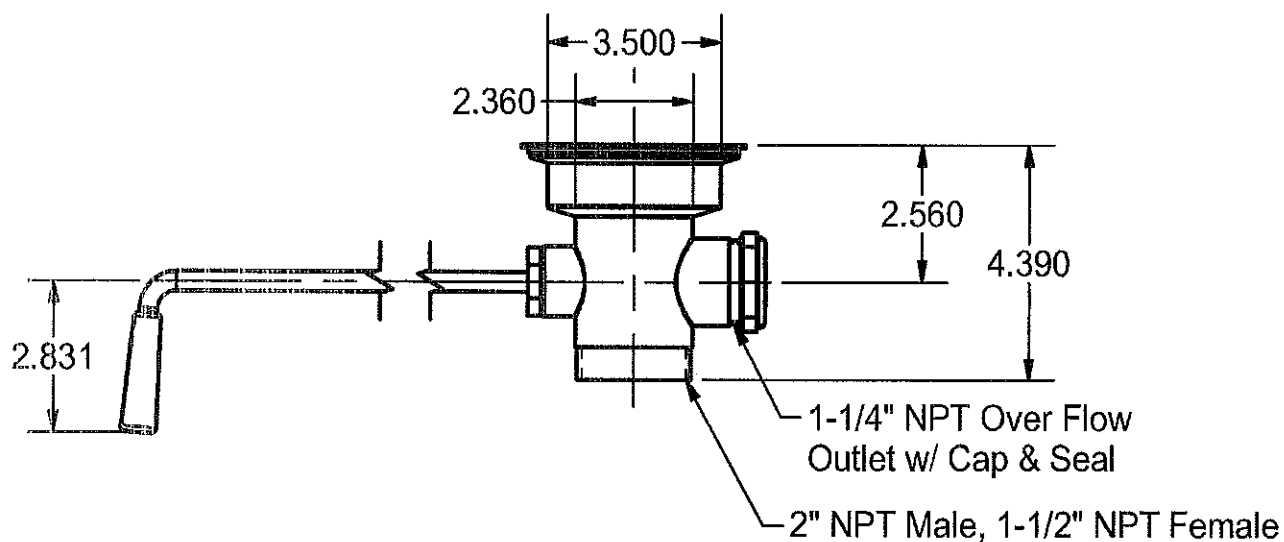
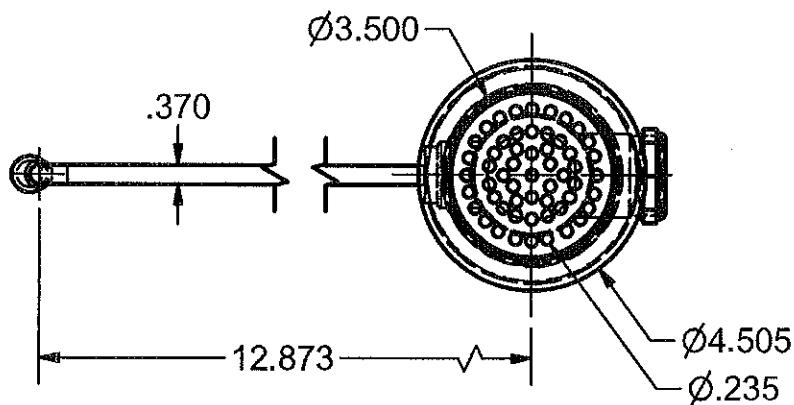
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www.bk-resources.com

Twist Lever Waist

Model: BK-LWR-2



Product Specifications:

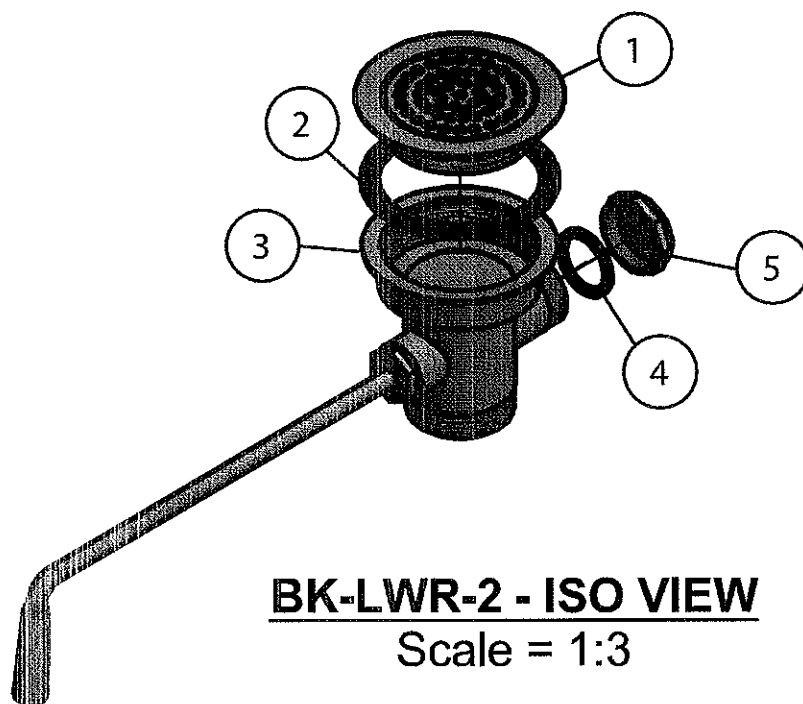
- Dual Functioning Outlet Features 2" Male & 1 1/2" Female Threading
- S/S Strainer
- Fits 3 1/2" Openings





Twist Lever Waist

Model: BK-LWR-2



BK-LWR-2 - ISO VIEW

Scale = 1:3

Exploded Parts Detail:

Diagram #	Quantity	Part Number	Description
1	1	BK-LDR-FP	Face Plate
2	1	BK-LDR-W	Lever Drain Washer
3	1	BK-LWR-2	Drain Body
4	1	BK-LWR-W	Washer
5	1	003059	Overflow Cap